



糖水

糖水，顧名思義便是具甜味的湯水，在中國傳統飲食習慣，糖水已具千多年歷史，為現今大眾在茶餘飯後、休憩享用的理想食品。功能滋潤腸火、生津解渴、調節體質等等，而糖水亦從簡單的低糖濃漿成今天多姿多采的燉燉食品，因其清香、高雅的品味且具保健功能，炎夏能解暑，寒冬可御寒，成為現今大衆化的最佳消閒享用食品。

上佳糖水制法：

煮香味適口為糖水之佳品，煮糖水之方法甚多，其秘訣在於採用上乘材料及配合適當的火候，否則，就算以同樣原料煮成的糖水，效果都差異甚大。

Tong Shui is the Chinese pronunciation of "Sweet Soup". It is a term to describe a special selection of "Soups" which have a tradition dating back over a thousand years.

"Tong Shui" is very popular among the Chinese. They enjoy it after meals, at tea-time & other relaxing occasions. It has the functions of nourishing, moderation and balancing the Yin & Yang of our bodies.

Building on its wonderful tradition, today "Tong Shui" has been expanded to include a vast number of varieties. We enjoy them for their natural, elegant flavor and taste, along with its nutrition. It is no wonder that "Tong Shui" has always been preferred by connoisseurs in all seasons.

Secret of great Tong-Shui

The essence of great Tong Shui is its smooth light taste & delicate fragrance. Although there are many recipes for Tong Shui, there are two essential rules to follow: (1) use only the finest ingredients, with no substitutions or alternatives & (2) brew to perfection using precise temperature and impeccable timing. Then your taste buds will not be disappointed.

Fresh Fruit & Vegetable Juice

フレッシュフルーツ、野菜のジュース

鮮蔬菓果汁類

- 鮮榨橙汁・甘菊汁或西洋芹汁  
フレッシュジュース、オレンジジュース、セリジュース  
Fresh Orange Juice, Carrot Juice or Celery Juice \$ 2.25
- 即榨香味芒果汁・木瓜汁・蘋果汁・雪梨汁・西瓜汁・蜜瓜汁・奇異果汁・士多啤梨汁・蓮藕汁或香蕉汁  
マンゴージュース、パパイアジュース、アップルジュース、シジュース、梨ジュース、メロージュース、キウイジュース、ストロベリージュース、パイナップルジュース、バナナジュース  
Fresh Mango Juice, Papaya Juice, Apple Juice, Pear Juice, Watermelon Juice, Melon Juice, Kiwi Juice, Strawberry Juice, Pineapple Juice or Banana Juice
- Mixed Fruit & Vegetable Juice 特調鮮蔬菓果汁類  
フルーツと野菜のミックスジュース
- 初戀滋味（甘菊・蘋果・西洋芹・生薑汁）  
ファーストラブ（セロリ、アップル、セロリ、生姜）  
First Love (Carrot, Apple, Celery, Ginger) \$ 3.75
- 紅粉佳人（西瓜・蜜瓜）  
ピンクレディー（スイカ、メロン）  
Pink Lady (Watermelon, Melon) \$ 3.75
- 香果風情（香蕉・蘋果）  
カズ・キス（バナナ、アップル）  
With Your Kiss (Banana, Apple) \$ 3.75
- 黃昏之戀（菠薐、香蕉）  
サンセット ラブ（パイナップル、バナナ）  
Sunset Love (Pineapple, Banana) \$ 3.75
- 夏威夷聖光（西瓜・奇異・蘋果）  
ハワイ・エコー（スイカ、キウイ、アップル）  
Hawakan Escape (Watermelon, Mango, Apple) \$ 3.75
- 夏日薄荷（橙汁・薄荷汁）  
サマーミント（オレンジ、ミント）  
Summer Mint (Orange & Mint) \$ 3.75

鮮果汁西米露

House Special Fresh Fruit Juice with Tapioca Pearl

ハウススペシャルフルーツ、タピオカジュース

- \$ 3.75 香芒西米露  
カズキスマンゴージュース  
Fresh Mango Juice w/ Tapioca Pearl
- \$ 3.75 蜜瓜西米露  
カズキスメロンジュース  
Fresh Melon Juice w/ Tapioca Pearl
- \$ 3.75 木瓜西米露  
カズキスパパイアジュース  
Fresh Papaya Juice w/ Tapioca Pearl
- \$ 3.75 西瓜西米露  
カズキスイカジュース  
Fresh Watermelon Juice w/ Tapioca Pearl
- \$ 3.75 奇異果西米露  
カズキキウイジュース  
Fresh Kiwi Juice w/ Tapioca Pearl
- \$ 3.75 士多啤梨西米露  
カズキストロベリージュース  
Fresh Strawberry Juice w/ Tapioca Pearl
- \$ 3.75 菠薐西米露  
カズキパイナップルジュース  
Fresh Pineapple Juice w/ Tapioca Pearl
- \$ 3.75 香蕉西米露  
カズキバナナジュース  
Fresh Banana Juice w/ Tapioca Pearl
- \$ 3.75 甘菊西米露  
カズキセロリジュース  
Fresh Carrot Juice w/ Tapioca Pearl

Fresh Fruit Shake (Make w/ Milk)		鮮奶果汁類		台湾スタイルドリンク Taiwan Style & Sago Drinks		台式珍珠奶茶	
マンゴフルーゼンシェイク Mango Fruit Shake		鮮奶芒果汁 \$ 3.75		珍珠奶茶 (凍或熱) Milk Tea with Sago (Hot/Cold)		\$ 3.75	
パパイヤフルーゼンシェイク Papaya Fruit Shake		鮮奶木瓜汁 \$ 3.75		香茅奶茶 Taro Milk Tea		\$ 3.75	
メロンフルーゼンシェイク Melon Fruit Shake		鮮奶蜜瓜汁 \$ 3.75		椰香奶茶 Coconut Milk Tea		\$ 3.75	
カステロールフルーゼンシェイク Castrol Fruit Shake		鮮奶甘菊汁 \$ 3.75		杏仁奶茶 Almond Milk Tea		\$ 3.75	
バナナフルーゼンシェイク Banana Fruit Shake		鮮奶香蕉汁 \$ 3.75		珍珠紅茶 Red Tea with Sago		\$ 3.75	
キウイフルーゼンシェイク Kiwi Fruit Shake		鮮奶奇異果汁 \$ 3.75		檸檬紅茶 Lemon Red Tea		\$ 3.75	
ストロベリーフルーゼンシェイク Strawberry Fruit Shake		鮮奶士多啤梨汁 \$ 3.75		蜂蜜紅茶 Red Tea with Honey		\$ 3.75	
特別アイスクリーム 特式雪糕撈		Special Ice Cream		桂香紅茶 Cinnamon Red Tea		\$ 3.75	
\$ 4.50		台式鮮果棉花冰 クリーム附フルーゼンカクテルの好き好き Fresh Fruit Ice Mixture		珍珠綠茶 Green Tea with Sago		\$ 3.75	
\$ 3.95		珍珠香芒雪糕撈 タピオカ入りマンゴアイスクリーム Mango Ice Cream w/ Sago		薄荷綠茶 Mint Green Tea		\$ 3.75	
\$ 3.95		珍珠士多啤梨雪糕撈 タピオカ入りストロベリーアイスクリーム Strawberry Ice Cream w/ Sago		蜂蜜綠茶 Green Tea with Honey		\$ 3.75	
\$ 4.50		珍珠鮮果云尼拿雪糕撈 フルーゼンとタピオカのバニラアイスクリーム Vanilla Ice Cream w/ Fresh Fruit & Sago		清熱靈味花旗參茶 Ginseng with Honey		\$ 3.25	
\$ 3.95		涼粉紅豆雪糕撈 果ゼリーと紅豆のアイスクリーム Red Bean Ice Cream w/ Chinese Herbal Jello		檸檬薑茶 Lemon Ginger Tea			
\$ 3.95		珍珠三色雪糕撈 各種タピオカとアイスクリーム Assorted Ice Cream w/ Sago		凍熱特飲		マホジヤルトドリンク	
\$ 3.50		可愛浮氷雪糕 シュークリーム Ice Cream Float		\$ 4.25		鐵達尼號特飲 (西瓜、奇異果、金華及海草加忌廉撈打) Titanic (Watermelon, Kiwi, Banana & Apple in Cream Soda)	
\$ 4.50		糖果涼粉雪糕撈 果ゼリーと紅豆とタピオカゼリーとアイスクリーム Ice Cream w/ Chinese Jello & Konnyaku Fruit Jello		小 Sm \$ 3.25 大 Lg \$ 4.50		鮮榨甘蔗汁 さとう蜜柑のジュース Sugar Cane Juice	
\$ 5.25		海底椰果鮮果撈 各種フレッシュフルーツとこんにやくゼリー Konnyaku Fruit Jello & Assorted Fresh Fruits		\$ 3.50		拿式咖啡 Cappuccino	
				\$ 3.50		特濃意式咖啡 Espresso	

Hot Tong Shui (Sweet Dessert Soup) デザート (ホット)

熱糖水類

	純正生磨杏仁茶 アーモンドミルクスープ Almond Tong Shui	\$ 2.25
	腐且蓮子杏仁茶 蓮の実入り生磨杏仁のアーモンドミルク Almond Tea w/ Lotus Seed & Egg	\$ 3.25
	首創首烏芝麻糊 黒胡麻ペースト Black Sesame Paste w/ "Sou Woo"	\$ 2.25
	陳皮蓮子紅豆沙 小豆と陳皮の煮込みスープ Red Bean w/ Lotus Seed	\$ 2.25
	海帶蓮子綠豆沙 グリーンピースと海帶の煮込みスープ Mung Bean w/ Lotus Seed	\$ 2.25
	香芋西米露 タピオカ入りココナッツとタロのドリンク Taro with Tapioca Pearli	\$ 2.50
	炭燒米團果露 こんにゃくフルーツゼリー入りの石炭デザート Special Rice w/ Konnyaku Fruit Jello	\$ 3.50
	生磨菓子西米露 タピオカ入りの煮込みドリンク Fresh Chasinsuts w/ Tapioca Pearli	\$ 4.25
	白果付竹蓮子糖水 乾蓮豆と白果 Dry Bean Curd w/ Gingko	\$ 2.25
	清熱養顏烏龍茶 (熱或凍) 中国ハーブゼリー (ホット、又はコールド) Chinese Herbal Jello (Hot / Cold)	\$ 3.95
	糯米糍不用 ピーナツの餡子 Nut Filled Glutinous Dumpling	\$ 2.25

Cold Tong Shui (Sweet Dessert Soup) デザート (冷たい)

	凍生磨杏仁茶 アーモンドミルクスープ Almond Tea	\$ 2.25
	凍養西米露 タピオカ入りココナッツミルク (90度、凍つた後入り) Coconut Milk w/ Yam Taro & Tapioca Pearli	\$ 2.25
	凍鮮果西米露 ミックスフルーツ入りのココナッツミルク Coconut Milk w/ Fresh Fruits	\$ 3.25
	凍椰汁涼粉西米露 凍ゼリー入りのココナッツミルク Coconut Milk w/ Chinese Jello	\$ 4.25
	蜜味涼粉雪蛤 蜂蜜かけ高級寒地ゼリーと真ゼリー Snow Jello & Chinese Herbal Jello w/ Honey	\$ 4.50

凍椰汁養顏珍珠露 \$ 3.75  
ほつた白米とタロ芋のタピオカ入りココナッツミルク  
Coconut Milk w/ Taro Yam & Sago

	凍香芋涼粉西米露 タピオカ入りタロのドリンク Taro Paste w/ Chinese Jello	\$ 4.25
	台式珍珠豆蔴花 タピオカ入り豆蔴 Almond Bean Curd Jello w/ Sago	\$ 2.75
	凍椰汁椰果西米露 こんにゃくゼリー入りココナッツミルク Coconut Milk w/ Konnyaku Fruit Jello	\$ 3.75
	首創浮冰凍涼粉 特製寒地ゼリーランゼロック House Special Chinese Herbal Jello on Ice	\$ 2.75
	什果豆蔴花 ミックスフルーツ入り豆蔴 Almond Bean Curd Jello w/ Assorted Fruit	\$ 2.35
	日式紅豆凍軟糖 タピオカ入り豆蔴とあんこ Nut Filled Glutinous Dumpling w/ Red Bean	\$ 3.25
	星洲椰果豆蔴花 こんにゃくフルーツゼリー入り豆蔴 Almond Bean Curd Jello w/ Konnyaku Fruit Jello	\$ 3.25
	各式凍布甸 (香芒・香芋・紅豆・馬豆) マンゴプリン、タロ芋と小豆のプリン (あんこプリン、黒豆プリン) Assorted Pudding (Mango, Taro, Red Bean, Com Bean)	\$ 2.25

Double Bofied Tong Shui 雙倍糖水類 甘いデザート

	川貝南北杏燉雪梨 梨とアーモンドシシキュー Oriental Pears w/ Almond	\$ 4.25
	南北杏木瓜燉雪耳 パパイアとしらぎくらげシシキュー Papaya w/ Snow Mushroom	\$ 4.25
	杏汁湘蓮燉雪蛤 高級ゼリーと蓮の実入りのアーモンドドリンク Snow Jello & Lotus Seeds w/ Almond Tea	\$ 5.35
	椰汁鮮奶湘蓮燉雪蛤 高級ゼリー入りのココナッツミルクシシキュー Snow Jello & Lotus Seeds w/ Coconut Milk	\$ 5.35
	椰汁雪耳燉湘蓮 しらぎくらげと蓮の実入りのアーモンドミルクシシキュー Snow Mushroom & Lotus Seeds w/ Coconut Milk	\$ 5.35
	椰汁鮮奶燉竹筴蓮子 竹筴と蓮の実入りのココナッツミルクシシキュー Bamboo Pips & Lotus Seeds w/ Coconut Milk	\$ 5.35
	薑汁燉鮮奶 ジンジャーと高級ミルクシシキュー Milk with Ginger Juice	\$ 3.00





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前菜 Dim Sum Appetizer

精選點心拼盆 點心小賣 (即叫即蒸) \$ 9.95  
(朱荀蝦餃,上湯蒸粉果,香茜雞粒餃)  
點心の盛り合わせ  
蒸しエビ餃子3個、野菜の餃子3個、鶏肉の餃子3個  
House Special Select Dim Sum  
3 pieces each of Steamed Shrimp Dumplings,  
Vegetable Dumplings, and Chicken Soong Dumplings

湯羹類 スープ Soup

上湯蛋花湯 \$ 2.95  
餛飩スープ  
Egg Drop Soup  
酸辣海參湯 \$ 3.50  
甘辛スープ  
Hot & Sour Soup  
叉燒雲吞湯 \$ 3.50  
ワンタンスープ  
Wonton Soup  
\$ 3.50 香茹牛肉湯  
トマトと牛ひき肉のスープ  
Minced Beef Soup with Tomato  
\$ 4.00 蟹肉雞茸羹  
蟹肉と鶏ひき肉のスープ  
Crab Meat & Minced Chicken Soup  
\$ 4.50 本禮海鮮豆腐湯  
シーフードスープ 豆腐  
House Special Seafood Soup with Bean Curd

湯羹類は每位奉書 スープは一人分用です Soups are Individual Portions

鶏肉類 鶏肉料理 Chicken

- \$ 9.25

香醋甜酸雞球  
揚げ鶏肉の甘酢ソース  
Sweet & Sour Chicken
- \$ 9.75

豚汁黒豆雞片  
鶏肉とマッシュルームの炒め物  
Chicken with Mushrooms in Black Bean Sauce
- \$ 10.25

西杏露筍炒雞片  
鶏肉とアスパラガスのスライスアーモンド炒め  
Chicken and Asparagus with Sliced Almond
- \$ 9.75

紅豆冬瓜炒雞絲  
椎茸、にら、鶏肉の炒め  
Shredded Chicken with Mushrooms & Chives

- 陳皮辣雞片

\$ 12.25
- 鶏肉の辛いオレンジソース炒め  
Orange Flavored Chili Chicken
- 薑蔥蒜香脆皮雞

\$ 11.50

ガーリックフライののった鶏の丸焼き (半隻 11.5oz) (Half)

Garlic, Ginger & Scallion Crusted Crispy Chicken

\$ 23.00

(1 隻 11-12) (Whole)
- 秘製沙紙焗春雞

\$ 10.25

特製チキンと生薑と春玉葱のオープン焼き (半隻 11.5oz) (Half)

House Special Baked Chicken with Ginger & Scallions

\$20.50

(1 隻 11-12) (Whole)
- Pork 豚肉料理 猪肉類
- 鳳梨京都玉排

\$ 9.25

北京風酢豚  
Beijing Style Pork Chops

薑蔥鷄玉排

\$ 9.25

蒜茸  
Baked Spare Ribs with Ginger & Scallion

密豆肉鬆炒福片

\$ 8.75

角切り豚のピーナッツ入りピリカラソース炒  
Stir Fried Minced Pork & Diced Olives with Peas

金沙蒜香骨

\$ 9.25

スヘアリブのガーリック炒め  
Garlic & Hot Pepper Crusted Salt Baked Spare Ribs

上海木須肉

\$ 9.25

細切り豚肉と野菜の4枚クレープ  
Moo Shoo Pork with Crepes (4 pcs.)
- 牛肉類 牛肉料理 Beef
- \$ 9.75

西蘭花牛肉  
細切り牛肉とブロッコリーの炒め物  
Sliced Beef with American Broccoli

\$ 12.95

豚汁煎牛柳  
オイスターソースの中草野菜じきフィレ肉  
Pan Fried Steak Fillet with Yakimiku Sauce

\$ 12.25

川辣陳皮牛肉  
干したみかんと牛肉の手り炒め  
Orange Flavored Chili Beef

\$ 12.25

鬼馬炒牛肉  
細切り牛肉と揚げドーナツの炒め物  
Stir Fried Beef with Crispy Fried Dough

\$ 12.25

黑椒牛肉粉絲煲  
細挽き牛肉と香辛のブラックペッパーソース  
Beef Casserole with Vermicelli in Black Pepper Sauce

\$ 12.25

酸梅涼瓜浸肥牛  
ニガ栗と竜眼の肉の黒豆ソース炒め  
Bitter Melon with Sukiyaki Beef in Black Bean Sauce



風味小菜	特製料理	Special Dishes	Special Paper Casserole	紙ずき鍋料理	首都紙沙窩風味小菜
\$ 11.25	星洲酸辣花蝦或鼓汁蜆 貝とピーマンと玉葱の甘酢ソースかけ 又は、貝の黒豆ソース炒め Sweet & Sour Clams with Green Peppers Or Clams in Black Bean Sauce		酸蒜南瓜炆牛腩紙沙窩 かぼちゃと牛肉の煮物 Braised Pumpkin Beef Stew	\$ 16.95	
\$ 18.95	鐵板鼓椒蒜茸海上鮮 鼓板焼きシーフードのんにく風味黒豆ソース Seafood in Black Pepper & Garlic Sauce on a Sizzling Platter		梅辣茄子筍粒豆腐紙沙窩 茄子、鶏肉、揚げ豆腐のピリカラソース炒め Eggplant, Diced Chicken & Bean Curd in Spicy Szechuan Sour Sauce	\$ 15.95	
\$ 14.75	椒鹽花枝拼帶子 きシーフードのんにく風味黒豆ソース Salt Baked Scallops & Cuttlefish		薑蔥金針雲耳田雞紙沙窩 特製蒸し蛙 Home Style Steamed Frogs	\$ 18.95	
\$ 13.95	海味蒸山水豆腐 蒸した厚揚げとシーフードの炒め物 Steamed Bean Curd with Seakood		沙茶肥牛燙菜膽紙沙窩 野菜と牛肉のすきやき風 Vegetables with Sukiyaki Beef in Satay Sauce	\$ 18.95	
\$ 16.75	原粒豆豉焗田雞 黒豆と玉葱とカエルの炒め物 Stir Fried Fresh Frogs with Black Beans & Onions		黑椒粉雞蝦絲紙沙窩 エビとベトナムヌードルのブラックペッパーソース Shrimps with Vermicelli in Black Pepper Sauce	\$ 18.95	
	家鄉豉魚釀竹筍 竹衣の魚詰めとろみソースかけ Stuffed Bamboo Piths in Satay Sauce	\$ 10.75			魚類 シーフード Fish
	油蔥臘味拼盤鴨 ウズラと各種蒸した中華ソーセージ煮物 Assorted Chinese Sausages with Dried Salted Quail	\$ 11.75		\$ 8.95	銀芥鯽魚餅 魚肉団子（クラムソース付き） Fresh Fish Cakes in Clam Sauce
	干葱原蝦球 うなぎと玉葱と黒豆の炒め物 Stir Fried Eel with Black Beans & Onions	\$ 16.95	\$ 16.25	薑蔥豆卜浸斑塊 スープ入り魚のグリルと揚げ豆腐と竹衣 Fresh Fish Filets with Bean Curd & Bamboo Piths	
	瑤柱雞絲扒茄子 干した鶏立身と鶏肉の茄子しきオイスターソース Chicken & Eggplant in Dried Scallop Sauce	\$ 11.25	\$ 10.75	鮮露荷炒魚鬆 揚げ魚とアスパラガスのスパイシーソースかけ Shredded Fish with Asparagus	
			\$ 16.95	密豆腐乾煲斑球 魚と豚挽肉と豆の炒め物 Stir Fried Fish Cubes with Minced Pork & Beans	
			\$ 16.25	魚片彩蛋燙時蔬 魚のグリルと卵と野菜の炒め物 Fresh Fish Cubes with Assorted Eggs & Vegetables	
			\$ 16.25	蒜香脆皮石斑塊 魚のグリル甘酢ソースかけ Sweet & Sour Fish Cubes	

蝦類 エビ料理 Shrimp

- \$ 12.25

西杏露菊炒蝦仁  
エビとアスパラガスのスライスアーモンド炒め  
Shrimps & Asparagus with Sliced Almonds
- \$ 12.25

瑤柱蓮白炒蝦仁  
車エビの風でソース炒め  
Stir Fried Shrimp with Egg Whites & Dried Scallops
- \$ 11.75

黒椒蜜桃炒蝦仁  
エビと桃のブラックペッパー炒め  
Shrimps with Peaches in Black Pepper Sauce
- \$ 11.75

蘭花蒜蒜炒蝦仁  
エビとアスパラガスのブラックビーンソース  
Shrimps with Broccoli in Black Bean Sauce
- \$ 11.75

四川炒蝦仁  
エビのスパイシーソース炒め  
Shrimps in Hot Sauce
- 沙拉桃酥蝦球 \$ 16.25

大正エビとくるみのサラダソース炒め  
Prawns and Walnut in Salad Sauce
- 陳皮川辣蝦球 \$ 17.25

大正エビの辛いオレンジソース炒め  
Orange Flavored Chili Prawns
- 羊板椒鹽脆皮蝦 \$ 16.25

殻付きエビの塩味唐揚げ又は醤油味焼き  
Salt Baked Prawns (in Shell)
- 香醋甜酸蝦球 \$ 15.75

車エビの甘酢ソース炒め  
Sweet & Sour Prawns

Vegetables 野菜料理 時蔬

- 紅燒滑豆腐 \$ 9.50

椎茸と野菜入り揚げ豆腐煮  
Braised Bean Curd with Mushrooms and Vegetables
- 密豆雲耳炒素雞 \$ 8.95

チキン味の豆腐と野菜の炒め物  
Stir Fried Assorted Vegetables with Vegetarian Chicken
- 骨湯浸竹筴蘸露筍 \$ 10.75

スープ入りアスパラガス入り竹衣  
Asparagus Stuffed Bamboo Pilns
- 麻婆滑豆腐 \$ 8.50

麻婆豆腐  
Spicy Minced Pork with Bean Curd
- \$ 8.25

椒熱腐乳西洋菜  
クレソンと豆腐ソース炒め  
Watercress with Chili and Bean Curd Sauce
- \$ 8.25

清炒菜蔬  
中華野菜の炒め物  
Sauteed Chinese Vegetables
- \$9.75

X.O 醬炒芥蘭  
中華ブロッコリー炒め  
Sauteed Chinese Broccoli with X.O Sauce
- \$9.75

三色蛋浸鮮腐竹  
スープソース入りきくらげと中華野菜  
Bean Curd Skin and Assorted Eggs in Soup Sauce
- \$10.15

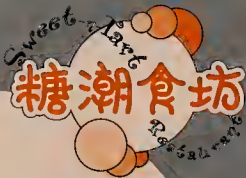
家鄉肉鬆密豆  
中華炒飯インゲン豆炒め  
Home Style Minced Pork with Beans

特色熱手飯類

スペシャルご飯物

Home Style Rice

\$8.75	汽窩瑤柱田雞炖飯 ユンナン鍋入り干した蜆立貝とカエルのご飯 Dried Scallops & Frog Double Boiled Rice in Yunnan Pot
\$8.55	汽窩香芋鳳凰 鹵鴨炖飯 ユンナン鍋入りタロ芋とうずらのご飯 Taro & Dried Salted Quail Double Boiled Rice in Yunnan Pot
\$8.55	汽窩雲腿北菇竹絲雞炖飯 ユンナン鍋入りハム、とり肉、マッシュルーム入りご飯 Chicken & Black Mushroom Double Boiled Rice in Yunnan Pot
\$9.00	汽窩秘製風鳧炖飯 ユンナン鍋入りうなぎ入りご飯 Eel Double Boiled Rice in Yunnan Pot
	汽窩傳統臘味炖飯 \$7.15 ユンナン鍋入り中華ソーセージのご飯 Chinese Sausage & Pork Double Boiled Rice in Yunnan Pot
	馳名竹筒香芋臘味飯 \$6.25 竹に入った蒸しソーセージとタロ芋入りご飯 Bamboo Steamed Chinese Sausage & Taro Rice
	沙紙焗鮮魚雞粒飯 \$10.50 イカの焼き釜のオープン紙包み焼き Paper Baked Fried Rice with Chicken, Dried Squid & Scallops
	蘭粒瑤柱蝦粒水晶炒飯 \$10.50 エビと干した蜆立貝入り炒飯 Crystal Fried Rice with Shrimps & Dried Scallops
	迷你糯米粽 \$4.95 蓮の葉巻きもち米の手巻き Glutinous Sticky Rice in Lotus Leaf



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點心小食即叫即蒸

点心前菜 (出来立て)

Dim Sum & Appetizer  
(Made Fresh to Order)

L 大	尖筍鮮蝦餃 エビ蒸し餃子 Steamed Shrimp Dumpling	
M 中	豉汁豆卜蒸排骨 蒸しスベアリブと揚げ豆腐 Steamed Spareribs & Bean Curd	
M 中	魚子燒賣皇 蒸しボークシューマイ Steamed Pork Shui Mai with Smelt Roe	
M 中	豉蒜牛肚蒸鳳爪 蒸した牛の胃と鶏の足 Steamed Beef Tripe & Chicken Feet	
S 小	上素蒸粉果 野菜の蒸し餃子 Steamed Vegetable Dumpling	
SP 特點	竹筍羅漢四寶扎 蒸した竹筍きんぎょ菜 Stuffed Bamboo Pilus with Vegetable Treasure	
SP 特點	翡翠珊瑚海鮮餃 帆立貝とアスパラガスの蒸し餃子 Steamed Seafood with Asparagus Dumpling	
S 小	香茜雞鬆餃 鶏肉の蒸し餃子 Steamed Chicken Soong Dumpling	
	竹筍牛肉球 蒸した牛肉と竹の子 Steamed Beef with Bamboo Pilus	M 中
	素絲炸春卷 野菜の春巻 Spring Roll (Vegetable)	S 小
	杏甲鳳尾蝦 スライスアーモンド付き揚げたエビ団子 Butterfly Shrimp with Sliced Almonds	SP 特點
	酥炸香芒鮮蝦筒 揚げエビ餃子とマンゴ Fried Shrimp with Mango	SP 特點
	高湯炸粉果 スープ付き揚げボーク餃子 Fried Vegetable Dumpling in Soup	L 大
	蜜糖炒露白糕 中華風ハム入り焼き大福餅 Sir Fried Turnip Cake	SP 特點
	生煎菜肉飽 焼き肉まん Pan Fried Pork & Vegetable Bun	S 小
	香煎蔥油餅 西洋蔥のパンケーキ Pan Fried Scallion Pancake	S 小
	馬拉沙爹牛串 串焼き牛肉 Fried Satay Beef Skewer	SP 特點

	上海小籠飽 上海産蒸し餃子 Shanghai Style Steamed Pork Dumplings(5pcs.)	XL 頂點
	上海煎窩貼 上海産焼き餃子 Shanghai Style Pan Fried Pork Dumplings(6 pcs.)	XL 頂點
	魚香煎茄餅 魚のせと茄子のガーリック味 Pan Fried Stuffed Eggplant with Garlic Sauce	SP 特點
	迷你小饅頭(蒸或炸) ミニロールパン(揚げ、又は蒸し) Mini Buns (Steamed or Fried)	S 小
	黑芝麻卷 胡麻ロール Black & White Sesame Rolls	S 小
	奇異糯米糍 ココナツ胚芽ヘーゼルナツ糖 Sticky Rice Balls with Hazelnut	S 小
	迷你炸煎堆 あんこノクリーム入りの揚げ団子 Fried Mini Sesame Ball	S 小
	鬆滑馬拉卷 マレーシア風ケーキ Malaysian Sweet Roll	S 小
	秘製糖不甩 ピーナツ粉の団子 Nut Filled Glutinous Dumplings	S 小
\$10.95	家鄉秘製鴨舌 アヒルの舌の揚げ物 Special Homemade Duck Tongue	
\$3.95	鹽浸凍毛豆 茹でた大豆 Broiled soya Beans (Cold)	
\$4.25	甜酸豬腳重 生薑入り豚の関節豆酢ソース煮 Pig Knuckles with Ginger & Eggs	
\$5.75	高湯浸白果鮮魚竹 揚げ豆腐と銀杏入りスープ Bean Curd Skin with Ginkgo in Soup	
\$3.75	酥炸墨魚柳 カクテルソース付き揚げイカ Crispy Cuttlefish in Cocktail Sauce	
\$4.25	意式炸春卷 イタリアン香巻き Italian Style Crispy spring Roll	
\$5.25	沙爹雙魚球 揚げ魚団子 Satay Deep Fried Fish Ball	
\$5.75	皮蛋肉鬆豆腐干 1000年玉子(中国風ゆで玉子)と乾貝と乾燥厚揚げ Thousand Year Old Egg with Dried Bonito & Dry Bean Curd	
\$5.95	鮮蝦木瓜船沙律 タイ風パピイヤサラダの甘いドレッシング Thai Style Papaya Salad in a Sweet Vinaigrette	
S 小 點 \$2.25	M 中 點 \$2.50 L 大 點 \$2.85 SP 特點 \$3.75 XL 頂點 \$4.25	

\$5.25	白灼鮭魚球 茹でた魚団子 Broiled Fish Balls
\$5.25	白灼三式餃 茹でた餃子の寄せ合わせ Broiled Assorted Dumplings
\$5.75	清湯牛腩 煮しビーフ入りスープ House Special Beef Stew in Soup
\$5.75	清湯牛肚 牛の胃入りスープ House Special Beef Tripe in Soup
\$5.25	薑蔥焗鴨紅 生薑ピーマン入り炒めたアヒルの血 Duck's Blood with Ginger & Scallion
\$6.75	金菇灼肥牛 茹でた牛肉のえのき茸がけ Broiled Golden Mushroom with Beef
\$6.95	京汁焗鰻魚 うなぎのアルミホイル包み焼き B.B.Q. Eel with Peking Sauce (6 pcs.)
\$6.95	阿一蚬菇焗磨菇 アルミ焼き餅ましいたけ Baked Fresh Mushroom Caps (6 pcs.)
\$7.95	椒鹽或豉油皇千煎有頭蝦 殻付きエビの塩味唐揚げ又は醤油味焼き Salt Baked or Pan Fried Shrimp in Shell with Soy Sauce
\$5.25	吊燒雞中翼 揚げた手羽先 House Special Chicken Wings (8 pcs.)
\$4.50	郊外油菜・生菜或芥蘭伴醬油 中国風中華ブロッコリーのソテー Chinese Vegetable in Oyster Sauce

各式腸粉類 Assorted Rice Rolls 中華點心料理

香滑牛肉腸 ビーフ入り中華蒸し餅 Steamed Beef Rice Rolls	\$2.65
薑蔥鮮蝦腸 エビ入り中華蒸し餅 Steamed Shrimp Rice Rolls	\$2.85
廣東脆炸兩 揚げドーナツ入り中華蒸し餅 Steamed Fried Dough Rice Rolls	\$2.85
炸菜牛腰腸 ビーフ、ザーサイ入り中華蒸し餅 Steamed Beef & Preserved Vegetable Rice Rolls	\$2.85
香煎蝦米腸 醤油味中華蒸し餅 Soy Sauce Pan Fried Dry Shrimps Rice Rolls	\$2.65
炸兩配牛肉或鮮蝦 蒸しビーフ、又はエビ揚げドーナツの蒸し餅 Steamed Beef or Shrimp Fried Dough Rice Rolls	\$3.75
豉油皇銀芽炒蝦米腸 炒いた乾燥エビの蒸し餅ともやし Stir Fried Dried Shrimp Rice Rolls w/ Beans prouts	\$3.75
蝦米雞炸兩 蒸した乾燥エビの蒸し餅 Steamed Dried Shrimp & Fried Dough Rice Rolls	\$3.75

特製お粥 Congee in Casserole 生滾煲仔粥

竹筴蟹肉瑤柱粥 竹筴、蟹肉、干し菜蛤貝類 Bamboo Pilts, Crab Meat & Dry Scallops	\$7.95
生滾田雞粥 蛙肉のお粥 Braised Frogs	\$5.95
薑蔥滑雞粥 鶏肉となまこのお粥 Chicken with Sea Cucumber	\$5.75
狀元及第粥 各種肉のレバーお粥 Pork Belly with Liver Combo	\$3.50
生滾鮭魚滑粥 魚切り身とレタスのお粥 Sliced Dace Fish with Lettuce	\$3.75
蜆肉滑雞粥 鶏肉と長のお粥 Chicken with Clams	\$4.75
荔灣艇仔粥 牛肉、イカと豚肉のお粥 Beef, Squid and Pork Combo	\$3.50
鮮滑魚片粥 揚げり魚のお粥 Sliced Pond Fish	\$4.50
炸菜牛腰粥 豚の焼切れとザーサイのお粥 Minced Beef with Preserved Vegetables	\$3.75
皮蛋瘦肉粥 油揚げ豚肉とピータンのお粥 Lean Pork with Preserved Duck's Eggs	\$3.50
爽滑豬紅粥 豚の血のお粥 Pigs Blood	\$4.25
蜆肉蝦球粥 エビとあさりのお粥 Shrimp with Clams	\$5.95
明火龍白粥 具なしお粥 Plain Congee	\$2.00
香脆炸油條 揚げドーナツのお粥 Deep Fried Crispy Dough	\$1.00

各式撈麵 Lo Mein 焼きそば

薑蔥銀絲撈麵 生薑とピーマンの旨辛風焼きそば Ginger & Scallion Lo Mein	\$4.75
薑蔥牛肉撈麵 牛肉と生薑と香辛料の焼きそば Beef with Ginger & Scallion Lo Mein	\$5.25
蠔油竹筴北菇撈麵 竹筴と椎茸入り焼きそば Bamboo Pilts & Mushroom Lo Mein	\$5.25
清湯牛腩或生炆撈麵 牛肉、又は牛肉の胃入り焼きそば Braised Beef Stew or Beef Tripe Lo Mein	\$5.25
南乳豬手撈麵 特製南乳入り焼きそば Home Style Braised Pork Leg Lo Mein	\$5.25
素菜絲撈麵 様々な野菜の焼きそば Shredded Mixed Vegetable Lo Mein	\$5.25



秘製骨湯手拉麵

La-Mein (Fresh Homemade Noodle)

麵類

\$4.75	素菜絲拉麵 野菜ラーメン Vegetarian La-Mein
\$5.95	家鄉密豆肉鬆拉麵 豚ミンチと豆のラーメン Minced Pork & Peas La-Mein
\$5.50	紫菜鷄雲餃拉麵 ワカメと2種類のエビ餃子ラーメン Seaweed with Assorted Dumplings La-Mein
\$5.25	清湯牛腩拉麵 牛肉ラーメン Beef Stew La-Mein
\$4.75	水晶鮮蝦雲吞拉麵 エビワンタンラーメン Shrimp Wonton La-Mein
\$4.95	西洋菜餃拉麵 クレソン入りエビ餃子ラーメン Watercress Shrimp Dumpling La-Mein
\$4.95	鮮蝦水餃拉麵 エビ餃子ラーメン Shrimp Dumpling La-Mein
\$8.50	海鮮手拉麵 シーフードラーメン Seafood La-Mein

傳統湯麵類

(米粉, 河粉, 釋條)

Noodle Soup (Egg Noodle, Mai Fun, Broad Noodle or Rice Noodle)  
スープ麺 (ビーフン、太麺、ベトナムビーフン)

\$5.50	雲南過橋米線 ワンタン飽ビーフン (雞肉、牛肉、海鮮) Wannan Style Mai Fun Soup (Chicken, Pork & Beef)
\$3.75	菜遠北菇湯麵 椎茸と野菜入り麺 Chinese Vegetable & Mushroom Noodle Soup
\$3.50	鮮蝦雲吞湯麵 エビワンタン入り麺 Shrimp Wonton Noodle Soup
\$3.95	鮮蝦水餃湯麵 エビ餃子入り麺 Shrimp Dumpling Noodle Soup
\$3.95	西洋菜餃湯麵 エビとクレソンの餃子入り麺 Shrimp & Watercress Dumpling Noodle Soup
\$3.95	爽滑牛丸湯麵 高湯子入り麺 Meatball Noodle Soup
\$4.25	上湯淨西洋餃 クレソン餃子入りスープ Watercress Dumpling in Soup
\$4.25	上湯淨蝦水餃 エビ餃子入り麺 Shrimp Dumpling in Soup
\$4.25	清湯牛腩湯麵 牛肉入り麺 Beef Stew Noodle Soup
\$3.95	南乳豬手湯麵 豚足入り麺 Braised Pork Leg Noodle Soup
\$3.95	清湯金錢肚湯麵 牛の胃の煮物入り麺 Braised Beef Tripe Noodle Soup
\$3.95	爽滑魚蛋湯麵 魚卵入り麺 Fish Ball Noodle Soup
\$7.95	竹笙鮮球帶子湯麵 竹筍、エビ、鮮立入り麺 Bamboo Pilts, Shrimp & Scallop Noodle Soup
\$3.95	龍蝦三色餃 色揚げ餃子(イモ、ヤム、芋)麺 (しらここ) Assorted Dumplings Yarn Noodle Soup

Hong Kong Style Fried Noodle

ホンコン/風焼そば、揚げそば

港式炒粉麵

\$8.25	瑤柱銀芽煲仔麵 干した帆立貝、生薑、蔥玉葱の詰めん揚げそば Pan Fried Noodle Casserole with Dried Scallops, Ginger & Scallions
\$7.25	星洲炒米粉 カレービーフン Singapore Mai Fun
\$7.25	廈門炒米粉 アモイ風ビーフン Amoy Mai Fun
\$7.95	港式炒貴刁 ホンコン風太極焼そば Hong Kong Style Chow Fun (Shrimp, Egg, Hot Peppers)
\$7.25	干炒牛河 牛肉の太極焼そば Stir Fried Beef Chow Fun
\$9.75	沙爹金蒜茄牛炒河 ソースかけ竜蝦り肉とエビの太極焼そば Sukiyaki Beef & Golden Mushroom Chow Fun in Satay Sauce
\$9.50	X.O醬炸菜肉絲蒸河粉 蒸した太極のザーサイと豚のスパイシーソース Preserved Vegetables & Shredded Pork in Spicy Sauce over Steamed Broad Noodle
\$10.25	茄子肉鬆炆拉麵 熟した茄子と豚ミンチラーメン Braised Eggplant with Minced Pork La-Mein
\$11.75	本標海鮮炒麵 シーフード詰めん揚げそば Assorted Seafood Pan Fried Noodle

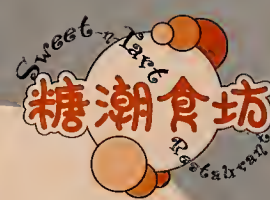
特色撚手飯類

Home Style Rice

スペシャルご飯物

\$9.00	汽富秘製風雞炖飯 コンナン鍋入りつなざりご飯 Eel Double Boiled Rice in Yunnan Pot
\$8.75	汽富瑤柱田雞炖飯 コンナン鍋入り干した帆立貝とカエルのご飯 Dried Scallop & Frog Double Boiled Rice in Yunnan Pot
\$9.55	汽富香芋風臘鴨炖飯 コンナン鍋入りタロ芋とうずらのご飯 Taro & Dried Salted Quail Double Boiled Rice in Yunnan Pot
\$7.15	汽富傳統臘味炖飯 コンナン鍋入り中華ボークのご飯 Chinese Sausage & Pork Double Boiled Rice in Yunnan Pot
\$8.55	汽富雲腿北菇竹絲雞炖飯 コンナン鍋入りハム、とり肉、マッシュルーム入りご飯 Black Chicken & Mushroom Double Boiled Rice in Yunnan Pot
\$6.25	馳名竹筒香芋臘味飯 竹に入った蒸しソーセージとタロ芋入りご飯 Bamboo Sticks with Chinese Sausage & Taro Rice
\$10.50	沙紙焗鯨魚露粒飯 イカの炭焼き風のオープン紙包み焼き Paper Baked Fried Rice with Chicken, Dried Squid & Scallops
\$10.50	蘭杞瑤柱鮮粒水晶炒飯 エビと干した帆立入り焼き飯 Crystal Fried Rice with Shrimp & Dried Scallops
\$4.95	迷你糯米糍 蜜の餡をもち米の手マキ Glutinous Sticky Rice in Lotus Leaf





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## LUNCH MENU

10:30AM - 3:00PM DAILY

301-309 N.W. FOURTH AVENUE  
PORTLAND, OREGON 97209  
TELEPHONE: 503-228-6868

Special Lunch

Served from 10:30 a.m. to 3:00 p.m. Daily

\$ 5.50

- |                                  |                                  |
|----------------------------------|----------------------------------|
| L-1 Chicken Chow Yuk             | L-9 Sweet and Sour Chicken       |
| L-2 Pea Pod Chow Yuk (with pork) | L-10 Sesame Seed Chicken         |
| L-3 Broccoli Beef                | L-11 Chow Si Foon with BBQ Pork  |
| L-4 Green Pepper Steak           | L-12 Scramble Eggs with BBQ Pork |
| * L-5 Kung Pao Chicken           | L-13 Bok Choy and Beef           |
| L-6 Bean Curd with BBQ Pork      | L-14 Mixed Vegetable             |
| L-7 Sweet and Sour Spareribs     | * L-15 Mongolian Beef            |
| L-8 Sweet and Sour Pork          | L-16 Lemon Chicken               |

Including Soup of the Day —Egg Roll, Fried Wonton, Fried Rice  
Fortune Cookies and Tea

經濟碟飯 Economie Rice Plates

- |       |   |      |
|-------|---|------|
| 菜心蝦球飯 | 32. Prawn and Tender Green with Rice    | 7.50 |
| 蠔油牛肉飯 | 33. Beef in Oyster Sauce with Rice      | 5.75 |
| 雙菇雞球飯 | 34. Bonless Chicken with Mushroom       | 5.75 |
| 菜心雞球飯 | 35. Chicken and Tender Green with Rice  | 5.75 |
| 五香牛腩飯 | 36. Beef Stew with Rice                 | 5.75 |
| 豆腐叉燒飯 | 37. Beef and Bean Cake with Rice        | 5.75 |
| 豆腐鴨飯  | 38. B.B.Q. Pork and Bean Cake with Rice | 5.75 |
| 燒肉飯   | 39. B.B.Q. Duck and Rice                | 5.75 |
| 叉燒炒飯  | 40. B.B.Q. Pig and Rice                 | 5.75 |
| 雞球炒飯  | 41. B.B.Q. Pork Fried Rice              | 5.75 |
| 揚州炒飯  | 42. Chicken Fried Rice                  | 5.75 |
| 牛肉時菜飯 | 43. Young Chow Fried Rice               | 7.00 |
|       | 44. Beef and Season Vegetable with Rice | 5.75 |

炒粉麵 Chow Fun or Chow Mein

- |        |   |      |
|--------|---|------|
| 宏昌炒麵   | 45. Fong Chong Chow Mein                | 8.50 |
| 蝦球炒麵   | 46. Prawn Chow Mein                     | 9.50 |
| 雞絲炒麵   | 47. Shredded Chicken Chow Mein          | 7.50 |
| 海鮮炒粉   | 48. Seafood Chow Fun                    | 9.25 |
| 茄牛炒麵   | 49. Beef Tomato Chow Mein               | 7.50 |
| 叉燒炒麵   | 50. B.B.Q. Pork Chow Mein               | 7.00 |
| 干燒牛河   | 51. Beef Chow Fun with Bean Sprout      | 8.00 |
| 牛肉炒粉   | 52. Beef Chow Fun                       | 8.00 |
| 叉燒炒粉   | 53. B.B.Q. Pork Chow Fun                | 7.00 |
| 雞球炒粉   | 54. Chicken Chow Fun                    | 7.00 |
| 牛肉時菜炒麵 | 55. Beef with Season Vegetable Chow Fun | 7.50 |
| 星州炒米   | 56. Fried Rice Noodle Singapore Style   | 7.50 |

湯粉麵 Noodles or Fun in Soup

- |     |                         |      |
|-----|-------------------------|------|
| 蝦球麵 | 57. Prawn Noodles       | 7.50 |
| 牛肉麵 | 58. Beef Noodles        | 5.95 |
| 雞球麵 | 59. Chicken Noodles     | 5.95 |
| 叉燒麵 | 60. B.B.Q. Pork Noodles | 5.95 |
| 牛腩麵 | 61. Beef Stew Noodles   | 5.95 |
| 燒鴨麵 | 62. B.B.Q. Duck Noodles | 6.00 |
| 牛腩粉 | 63. Beef Stew Fun       | 5.95 |
| 牛肉粉 | 64. Beef Fun            | 5.95 |
| 叉燒粉 | 65. B.B.Q. Pork Fun     | 5.95 |
| 燒鴨粉 | 66. B.B.Q. Duck Fun     | 6.00 |
| 蝦水餃 | 67. Shrimp Dumpling     | 5.95 |

雲吞 Won Ton

- |      |                         |      |
|------|-------------------------|------|
| 蝦球雲吞 | 68. Prawn Won Ton       | 7.50 |
| 牛肉雲吞 | 69. Beef Won Ton        | 5.75 |
| 雞球雲吞 | 70. Chicken Won Ton     | 5.75 |
| 叉燒雲吞 | 71. B.B.Q. Pork Won Ton | 5.75 |
| 牛腩雲吞 | 72. Beef Stew Won Ton   | 5.75 |
| 燒鴨雲吞 | 73. B.B.Q. Duck Won Ton | 6.00 |
| 雲吞麵  | 74. Won Ton Noodles     | 5.50 |



EACH ITEM \$2.00  
各式點心 每款二元  
咸點 *Salt Deen Sum*

- |       |   |
|-------|---|
| 南魚豬燜貢 | 1. Pork Shew My<br>Meat ball of pork, mushroom and shrimp wrapped in thin dough                   |
| 雞冠魚翅餃 | 2. Yee Chee Gow<br>Shark's fin and pork wrapped in thin dough                                     |
| 西施蟹粉螺 | 3. Fun Gor<br>Crescent shape translucent dough stuffed with pork and dried shrimp                 |
| 青豆牛肉貢 | 4. Steamed Beef Shew My   |
| 蠔皇叉燒飽 | 5. Char Shew Bow<br>Steamed bun stuffed with B.B.Q. pork in oyster sauce                          |
| 雲瑛雞飽仔 | 6. Chicken Bow<br>Steamed bun stuffed with chicken, mushroom & bamboo shoot                       |
| 羊城腊腸捲 | 7. Ley Chong Kean<br>Chinese sausage steamed in roll style bun                                    |
| 叉燒焗餐飽 | 8. Char Shew Bow (baked)<br>Baked bun stuffed with B.B.Q. pork in oyster sauce                    |
| 手撕雞春捲 | 9. Crispy Spring Roll<br>Deep fried egg roll with shredded pork, chicken and bamboo shoots        |
| 安蝦咸水角 | 10. Ham Sul Kok<br>Deep fried normylour shell stuffed with B.B.Q. pork, mushroom and dried shrimp |
| 蜂巢荔芋角 | 11. Wo Kok<br>Taro ball, deep fried meshed taro with minced meat stuffing                         |
| 柱侯汁鴨掌 | 12. Steamed Duck Feet   |
| 豉椒蒸鳳爪 | 13. Steamed Chicken Feet  |

- (茗茶每位五毫) TEA \$0.50
- |       |  |
|-------|--|
| 豉汁蒸排骨 | 14. Steamed Sparerib with Black Bean                     |
| 豉椒牛腩肚 | 15. Beef Tripe<br>Black bean, shallot in hot sauce       |
| 腊味蘿蔔糕 | 16. Lo Bak Ko<br>Turnip cake, fried with shrimp and pork |
| 甘露叉燒酥 | 17. B.B.Q. Pork Show                                     |
| 蠔油鮮竹卷 | 18. Shin Roll  |

甜點 *Sweet Deen Sum*

- |       |                                 |
|-------|---------------------------------|
| 酥皮雞蛋撻 | 19. Egg Tart                    |
| 白糯米糕  | 20. Sweet Rice Cake             |
| 香滑芝麻捲 | 21. Sesame Seed Roll            |
| 麻蓉糯米糕 | 22. Sweet Rice Ball with Sesame |
| 蒸雞蛋糕  | 23. Steam Egg Cake              |
| 奶油馬拉糕 | 24. Malayan Butter Cake         |
| 清甜蔗汁糕 | 25. Sweet Bamboo Sauce Cake     |
| 海南椰汁糕 | 26. Milk & Coconut Sauce Cake   |

特點 *Special Dishes*

- |       |  |      |
|-------|--|------|
| 筍尖鮮蝦餃 | 27. Ha Gow (shrimp ball) . . . . .                 | 2.90 |
| 叉燒滑腸粉 | 28. Rice Noodle Wrapped with B.B.Q. Pork . . . . . | 2.90 |
| 牛肉滑腸粉 | 29. Rice Noodle Wrapped with Beef . . . . .        | 2.90 |
| 鮮蝦滑腸粉 | 30. Rice Noodle Wrapped with Shrimp . . . . .      | 2.90 |
| 八珍糯米雞 | 31. Normy Gel . . . . .                            | 3.25 |
- Sweet rice with chicken, B.B.Q. pork, Chinese sausage, mushroom and bamboo shoot, wrapped and steamed in lotus leaf.



## NEW Our Executive Chefs' New Asian-Fusion Creations

- KU Merlot Sauce Served with**  
**Stir-Fried Scallop and Chicken** .....\$17.50  
 Asparagus and Wild Mushroom  
**Sautéed King Salmon and Jumbo Shrimp** .....\$18.50  
 With Fresh Garden Vegetables  
**Black Pepper Corn Burgundy Essence Served with**  
**Seafood Combo Hot Pot:** (Calamari, King Salmon, Canadian Corn, Sea Scallop, New Zealand Green Mussel and New Orleans Crawfish) & Saffron Rice .....\$18.50  
**Stir-Fried Beef Tenderloin & Pineapple** .....\$15.50  
 In Rainbow Peppers and Red Onions  
**Wok Seared Venison & Pineapple** .....\$18.50  
 Beet, Jicama, and Fresh Garden Vegetables  
**Fresh Ginger Sauce with**  
**Chinese Chives & Chardonnay Served with**  
**Wok Seared Fresh New England Lobster** .....\$19.50  
**Sautéed Beef Tenderloin** .....\$15.50  
 With Asparagus and Jicama  
**New Szechuan Shelllet,**  
**Fresh Ginger Garlic Sauce Served with**  
**Stir-Fried Jumbo Shrimp, Chicken & Sea Scallop** .....\$18.50  
 With Mushrooms & Asparagus  
**Stir-Fried Japanese Eggplant and White Meat Chicken** .....\$15.50

### ♥ Vegetables

- Wok-Roasted Honey Walnut (Vegetarian) Shrimp** .....\$15.00  
 Excellent Vegetarian Dish - Ask Our Servers or Chef Joe  
**Bean Curd Hot Pot** .....\$13.00  
 With Wild Mushrooms and Assorted Fresh Vegetables Served in a Hot Pot  
**Stir-Fried Triple Delight and Baby Corn** .....\$14.00  
 Asparagus, Kennett Square Sliced Wild Mushrooms in Roasted Garlic, Ginger, Rice Bean and Burgundy Sauce  
**Crispy Tofu Medallions** .....\$12.00  
 In a Chardonnay Eggwhite Sauce with Fresh Spinach  
**Steamed Assorted Fresh Chinese Vegetables** .....\$12.00  
 In a Sizzling Plate with Extra Virgin Olive Oil and Oyster Essence  
**Assorted Fresh Vegetable Pan Fried Noodle** .....\$12.00  
**General Cao Wild Mushroom** .....\$13.00  
 With Wild Rice & Fresh Vegetables

### Side Orders

- ♥ **Stir-Fried Spicy Garlic String Beans** .....\$8.50  
 ♥ **Purple Eggplant in Black Bean Sauce** .....\$9.00  
 ♥ **Asian Wild Rice** .....\$1.00  
 ♥ **Wok-Fried Fresh Ginger Garlic Merlot** .....\$9.00  
 Kennett Square Wild Mushrooms and Haricots Vert

### Beverages

- Wine ..... Please See Our Wine List  
 San Pellegrino .....\$3.50  
 Evian .....\$3.00  
 Soda .....\$1.25  
 House Blend Coffee .....\$2.00  
 Decaffeinated Coffee .....\$2.00

### Tea Selections

- Home-Made Jasmine Greeniced Tea (Unsweetened) .....\$1.50  
 Jasmine Green Tea (Good for Certain Cancer) .....\$1.25  
 White Tea Chrysanthemum (Good for Eyesight) .....\$2.50  
 Black Tea Boo Li (Good for Headaches) .....\$2.50  
 Estate Harvested Oolong (Good for Digestive System) .....\$2.50  
 Yellow Tea Ginseng (Builds Up Energy) .....\$2.50  
 Red Tea Ceylon (Good for Digestive System) .....\$2.50

### Desserts

- Must See Our Tempting Sweet Menu  
 Also - We Sell Our "Famous Joe's Almond Cookies" 1 Dozen for \$2.50

♥ Healthy Ingredients  
 A 20% gratuity will be added to the bill for parties of 6 or more.

Do you know? Drinking "tea" is good for your body, eyesight, skin, fever, headache, breakdown of fatty acids and is good for your digestive system!



Our Logo **Qing** (pronounced "Ching")  
 Translating: Clear, fresh and light, the simple elegance of refined taste

## WELCOME TO "The World of a Hundred Tastes"

In the world, the preparation of food is an art form. The skillful hands of master chefs blend a wealth of ingredients to create dishes that are a feast for the eyes, an experience for the senses and meaning of nutrition.

**Joseph Poon,**  
 Culinary Instructor, Chef and Nutritionist.  
 Follows the Culinary Philosophy of Asia, Europe and America Where Cooking is the Art of Great Performance.

In presenting  
**"The World of a Hundred Tastes"**  
 Chef Joe Offers You a Delicious Selection of the Best in Authentic Asian-Fusion Cuisine

**Joseph Poon,**  
 Native of Hong Kong, Culinary Artist, Captures the Essence of Culinary Art in a Selection of Harmonious Images from His Calligraphy Collection

### "The World of a Hundred Tastes"

If You Have Any Special Requests or Dietary Preferences, Please Let Your Server Know... Because "We Care!"

As Chef Joe says:  
**"My kitchen is open and my mind is open too!"**

[www.josephpoon.com](http://www.josephpoon.com)

You can also visit Chef Joe at [www.watermelon.org](http://www.watermelon.org)

**Joseph Poon Asian-Fusion Restaurant**  
 1002 Arch Street • Philadelphia, PA 19107  
 Tel: (215) 928-9333 • Fax: (215) 928-9368

Beginnings	
Joe's Special Shrimp-Pork Wonton Soup	\$4.25
Wonton Dumplings Served with Fresh Spinach and Scallion in Our Chef's Zesty Broth, Accompanied with Sprouts, Nicheis	
♥ Wild Mushroom Soup	\$5.50
A Favorite of Our Regulars, Zesty Broth, Assorted Wild Mushrooms, and Fresh Vegetables to Entertain Your Taste Buds	
Vegetarian Spring Roll (3)	\$4.25
With Burgundy Hoisin and Sesame Sauce	
Steamed or Pan-Fried Pork Dumplings (6)	\$6.25
Six Pork and Scallion-Stuffed Dumplings Prepared to Your Liking	
♥ Steamed or Pan-Fried Vegetable Dumplings (6)	\$6.25
Deep-Fried Fresh Spinach in Five-Spice Salt, Sprinkled with Parmesan Cheese and Hot Peppers	
Baked Scallop and Shrimp (1)	\$5.00
Clam Shell with Sun-Dried Tomatoes, Basil and Cheese	
Crispy Soft Shell Crab Appetizer	\$9.50
Fresh Chili & Moonshine Sauce Served with Cold Black Bean and Jicama Salad	
♥ Grilled B-B-Q Tofu Kebabs	\$4.25
Coconut Shrimp (5)	
A Light Golden Brown Crispy Batter, with a Pan-Asian Fusion Spicy Sauce, Sprinkled with Chinese Parsley For Your Eyes-Only!	
Satay Sticks	\$8.50
Two Skewers Each of B.B.Q. Pork, Salmon, & Chicken with Bourbon Honey Glaze and Satay Peanut Sauce	
Fried Crispy Pork-Shrimp Wonton (10)	\$7.00
Purse-Shaped Wontons with Savory Dipping Sauce	
Spinach Nachos	\$6.00
In Mustard Seed Duck Sauce	
Stuffed Portobello	\$9.50
With Shrimp & Scallops and Mesclun Salad	
Crispy Catamaran in Spicy Salt	\$9.00
With Fresh Spring Mix	
Salads	
Peking Duck Salad	\$7.50
Our Award-Winning Salad with Ginger Sesame Dressing	
House Wonton Salad	\$4.75
Spring Mixed Salad Topped with Crunchy Wonton Skin with Ginger Sesame Dressing	
♥ Cold Asparagus Salad	\$5.95
The Season's Best Asparagus Marinated in a Fresh Garlic-Thai Chili Vinaigrette	
♥ Cold Sizzling Roman Salad	\$4.75
With Extra Virgin Olive Oil & Oyster Essence	
Grilled Bourbon Chicken Salad	\$7.00
Pizza	
Peking Duck Pizza	\$8.50
With Hoisin Sauce, Scallions, and Mozzarella Cheese, Stone-Oven Baked with Our Hand-Made Scallion-Garlic Pizza Dough	
Seafood Pizza	\$9.00
With Shrimp & Scallops, Fresh Basil and Sun-Dried Tomatoes	
Noodles & Rice	
Large Bowl of Joe's All Time Famous Roast Duck and B.B.Q. Pork Wonton Noodle Soup with Tender Greens	\$10.50
Wonton or Roast Duck or Roasted Pork Noodle Soup	\$7.00
with Tender Greens	
Joe's House Pan-Fried Noodles	\$14.00
With Roast Pork, Chicken, Catamaran, and Shrimp in Ginger Garlic Brown Sauce	
Seafood Pan-Fried Noodles	\$15.50
With Shrimp, Scallops, Catamaran, Mussel, Clams, Crawfish, and Seasonal Fish with Ginger Chardonnay White Wine Sauce	
Arch Street Cioppino	
With Roasted Garlic ... For 1: \$16.50/ For 2: \$29.95	
Shrimp, Clams, Mussels, Scallops, Salmon, Catamaran, Crawfish in Black Bean Ginger Burgundy Sauce Served with Zucchini, Yellow Squash and Lemon Pepper	
Linguini sprinkled with Gravy Leek and Red Capers	
Seafood Fried Rice	\$11.50
Baby Lobster, Sea Scallops, Shrimp & Catamaran	
Young Chow Fried Rice	\$9.50
Peking Duck Fried Rice	\$9.50
Vegetable Fried Rice	\$7.00

Have you tried our very popular "WOK & WALKER" Philadelphia Chinatown Culinary Tour? Please Check Out: www.joesphilly.com

Joe's Duck Village	
Peking Duck Taco (2)	\$6.25
With Burgundy Hoisin Sauce, Diced Tomatoes, and Shredded Romane	
Joe's Peking Duck Rolls (2)	\$6.25
With Jicama, Scallion and Burgundy Hoisin Sauce Wrapped with Soft-Shell Tortillas	
Peking Duck Sushi Rolls	\$9.00
Nutritional Wild Brown Rice and Shredded Peking Duck Rolled in Sushi Nori	
Peking Duck Rosemary Polenta	\$9.00
Grilled Italian Polenta Served with Peking Duck and Assorted Sautéed Vegetables Served with Spring Mixed Salad in a Balsamic Vinaigrette	
1/2 Joe's Famous Peking Duck (Boneless)	\$16.00
With Crepes, Scallion and Burgundy Hoisin Sauce	
1/2 Cantonese Roasted Duck (with Bone)	\$14.00
With Lemon Pepper Linguini & Fusion Wild Rice	
Seafood	
♥ Grilled Salmon	
In Szechuan Roasted Garlic Sauce	
Accompanied with Garden Vegetables and Wild Rice	
Green-Lipped Mussels	
In Black Bean Essence	
Served with Colored Peppers, Onion and Wild Rice with Orange Caviar	
1-1/4# Lobster Stir-Fried with Lemon Pepper Linguini	\$19.50/ 2: \$29.50
In House-Made Ginger-Emmentaler Rice with Spicy Roasted Garlic Tomato Sauce	
Hong Kong Style Lobster	\$19.50
The Talk of Hong Kong! Fresh Lobster Stuffed with Special Cheese Mixture and Baked Until Golden Brown	
♥ Steamed Chilean Sea Bass Medallions	
With Garden Vegetables	
Served with Wild Rice and Fresh Vegetables, Seasoned with Fresh Garlic, Ginger, Black Beans, Chardonnay Essence	
♥ Stir-Fried Sea Scallops	
With Forest Mushrooms	
Tender Sea Scallops & Fresh Shiitake, Oyster and Portobello Mushrooms in a Hot Ginger Brown Soy Sauce with Chive Coins	
♥ Ginger Coconut Jumbo Shrimp	\$17.50
Tender Shrimp Sautéed with Fresh Ginger and Garlic in a White Wine Coconut Sauce	
Lovely Couple	\$15.00
Shrimp & Chicken with Candied Walnuts in Garlic Sauce with a Side of Wild Rice	
Triple Delight with Asparagus in Black Bean Sauce	\$17.50
Scallops, Chicken, Salmon, and Asparagus in Black Bean Sauce, Accompanied with Fresh Red Caper Salad	
♥ Fresh Steamed Whole Tilapia	\$18.95
With Wild Mushrooms and Seasonal Vegetables in Fresh Ginger, Chives and Light Soy Essence	
Meat	
Sizzling Steak in Black Peppercent	
Demi-Glace Sauce	
Steak Done to Your Liking Over a Layer of Red Peppers, Red Spanish Onion with Lemon Grass, Scallion, Sizzling in a Delicious Portobello Roasted Garlic Demi Glaze	
Tender Beef Medallion and Asparagus with Kennett Square Wild Mushrooms	\$15.50
With Fresh Ginger Black Bean Chardonnay Sauce	
Mandarin Orange Beef	\$15.50
Medallions of Sirloin Stir-Fried with Fresh Ginger and Garlic in a Mandarin Orange Sauce	
♥ Sizzling Roasted Garlic Ostrich Steak	\$23.00
The New Red Meat Marinated in Asian Herbs & Lemon Grilled, served sizzling to your table. (We Recommend This Dish to Be Prepared to Medium-Well Doneness)	
Black Butterfly Chicken in a Mango-Ginger-Lemon Sauce	\$14.00
Chicken Brief Breaded with Black & Golden Sesame Seeds in a Mango Ginger Lemon Sauce	
General Joe's Chicken	\$14.00
Chicken Lightly Dusted with Cornstarch & Coated with a Tangy Citrus Sauce	
♥ Chicken & Fresh Mango Stir Fry	\$14.50
A Tropical Asian Treat. Strip of Fresh Mango, White Meat Chicken and a Juvenile of Crunchy Jicama in a Light Citrus Sauce	
Honey B.B.Q. Pork Steak (Cha Siu)	\$14.50
Dipped and Coated with Honey, Accompanied with Vegetables	
Grilled Lemongrass Infused Pork Chop	\$13.00
Marinated Lamb Chop Medallions	\$16.00
With Black Peppercent Mental Essence	

Yes, we sell sea and sauce! Please ask our manager for more details!



Welcome to the...

ພັດທະຄານ ວຽງຈັນ

ບັນດິຕອັນຮັບກຽດທຸກໆທຸ້ນ

ພວກເຮົາສາມາດສະແດງຄວາມສະຫງົບ, ສົວໄດ້ຕາມຈຸດນັ້ນ.

We hope you  
feel comfortable  
in our Lao-Thai  
atmosphere.

If this is  
your first  
experience  
with Lao-Thai  
cuisine,  
we are certain  
it won't be  
your last.



You will  
discover an  
enjoyable ethnic  
cuisine rich in  
exotic spices  
and hot tastes,  
not soon to be  
forgotten! We  
welcome and  
appreciate your  
patronage and  
we encourage  
you to tell your  
friends about  
Vientiane Palace.  
Thank you.

Please tell your waitress  
how spicy you'd like it.

No spicy

\*Mild

\*\*Medium

\*\*\*Hot

\*\*\*\*Extra Hot

Vegetarian preparation is  
available for all dishes.

VIENTIANE PALACE  
Lao-Thai Valley  
Restaurant

Hours
Monday - Friday 11:30 a.m. - 10:00 p.m.
Saturday 12:00 p.m. - 10:00 p.m.
Sunday 5:00 p.m. - 10:00 p.m.

151 W. Gorham  
Madison, WI 53703

608-255-2848

608-255-2624

### APPETIZERS

1. EGG ROLL	1.15
Pork, shrimp, black mushrooms, mung bean noodle, cabbage, carrots.	
2. FRIED WANTON 4 pieces	2.15
Ground pork, shrimp, green onions, potatoes.	
3. FRESH SPRING ROLL	2.95
Ground pork, shrimp, crab meat, soft noodles, cucumbers, bean sprouts, served with special sauce.	
4. FRIED BREADS 4 pieces	2.75
Pork, shrimp, green onion mixture on breads and deep fried.	
5. TOD MUN	4.25
Golden fried beef, chicken or pork cake. Served with peanut sauce.	Beef, Pork, Chicken, Combo
6. LAO PARADISE MEAT	4.95
Deep fried meat. Served with a tasty peanut sauce.	Beef, Pork, Combo
7. FRIED TOFU	1.55
Deep fried tofu plain or stuffed with ground pork, shrimp, green onions, served with sweet and sour sauce.	Plain
8. FRIED MEAT BALL	2.75
Deep fried meatball, served with sweet and sour sauce.	Beef meat ball
9. STUFFED SQUID	3.15
Baby squid stuffed with pork, shrimp, green onions, steamed and served with peanut sauce.	Fish meat ball
10. LAOTIANE LAP	5.95
Ground beef or pork with a spicy taste, ground rice, coriander, mint leaves, green onions and fresh lemon lime leaves, served with cucumbers and bean sprouts.	small
	large 6.95

### SALADS

11. BEEF SALAD	5.95
Grilled beef steak, sliced and tossed with lettuce, tomatoes, cucumbers, sliced onions, peanuts and vientiane dressing.	small
12A. YAM WON SEN	7.25
Bean thread with shrimp, ground pork, lemon juice, onion, peanut hot peppers and bean sprouts.	large
12B. YAM WON SEN WITH SEAFOOD	4.95
Shrimp, scallop, squid and crab meat.	
13. SEAFOOD SALAD	7.25
Broiled shrimp and squid mixed with onion, chili peppers, tomatoes, peanuts, cucumbers, mint leaves and lao vientiane dressing.	small
	large 7.95

### SOUPS

14. WON TON SOUP	1.25
15. HOT AND SOUR SOUP	1.25
16. VEGETABLE SOUP	1.25
17A. TOM YUM	5.95
Shrimp, with chili paste, mushroom, green onions, citrus leaves, lemon grass and galangs all resulting in a careful lemon flavor.	Tofu
17B. TOM YUM SEAFOOD	6.95
Mixed shrimp, scallop, squid and fish ball.	Shrimp
18A. LAO CHICKEN SOUP	7.95
Sliced chicken with coconut milk, lemon grass, galanga, citrus leaves, lemon juice and chili paste.	
18B. LAO SEAFOOD SOUP	5.95
Mixed shrimp, scallop, squid and fish.	
19A. BEAN THREAD NOODLE SOUP	5.95
Bean thread with shrimp, ground pork ball, cabbage, green onions.	
19B. BEAN THREAD SEAFOOD SOUP	7.95
Mixed shrimp, scallop, squid and fish ball.	
20. RICE STICK NOODLE SOUP	6.95
Rice stick noodle with sliced beef, meatball and green onions.	

## VIENTIANE PALACE

### LUNCH MENU FOR WEDNESDAY AND THURSDAY

All dishes are priced \$4.65 with choice of beef, chicken, pork or tofu.  
shrimp or seafood \$5.75.

- MEAT WITH PEAPOD**  
Stir-fried meat with peapod, mushroom, waterchestnut, carrot, baby corn, in oyster sauce.
- CURRY SQUASH**  
Red curry sauce, Lao Eggplants, coconut milk, onion and squash.
- FRIED BEAN-THREAD NOODLE**  
Stir-fried bean-thread noodle with mixed vegetables.
- SWEET AND SOUR**  
Green pepper, onion, cucumber, tomatoes, sweet and sour sauce.  
ALSO AVAILABLE WITH SHRIMP OR SCALLOPS (\$5.75)



# NOODLE DISHES

21A. PAD THAI	Tofu, Chicken, Beef, Pork	7.25
Fried rice stick noodle, with eggs, dried shrimp, peanuts, bean sprouts and chili.	Shrimp	8.45
21B. PAD LAD		7.25
Stir-fried thin noodles with brown sugar, egg, tofu, bean sprouts. Topped with green onion, slice of lime.	Tofu, Chicken, Beef, Pork	7.25
22. NOODLE WITH SOY SAUCE		7.25
Rice stick noodle with broccoli, eggs and soy sauce.	Tofu, Chicken, Beef, Pork	7.25
23. FRIED BEAN-THREAD NOODLE		7.25
Fried bean-thread with chinese vegetables	Tofu, Chicken, Beef, Pork	7.25
24A. FRIED SIFT NOODLE	Shrimp	8.45
Fresh rice noodles topped with broccoli, celery, carrots and gravy.	Tofu, Chicken, Beef, Pork	7.25
24B. LAD NODDLES KEE MDW	Shrimp	8.45
Stir-fried wide noodles with fresh bean sprout, egg, green onion, fresh tomatoes and basil leaves.	Tofu, Chicken, Beef, Pork	7.25
25A. CRISPY NDDLES	Shrimp	8.45
Cantonese noodles, broccoli, gravy, bamboo shoots, celery and carrots.	Tofu, Chicken, Beef, Pork	7.25
25B. VIENTIANE CURRY NOODLES	Shrimp	8.45
Deep-fried wide noodles topped with curry powder, onion in thick sauce, served with lettuce.	Tofu, Chicken, Beef, Pork	7.25
26A. SINGAPORE NOODLE	Shrimp	8.45
Lo mein noodle with broccoli, bamboo shoots, carrots and mushrooms.	Tofu, Chicken, Beef, Pork	7.25
26B. MEKHONG NOODLES	Shrimp	8.45
Soft rim noodles topped with broccoli, napa, bok choy, mushrooms, carrots, bamboo shoots.		9.25
27. LO MEIN WITH SEAFODD		9.25
Lo mein noodle with squid, shrimp, fishballs, crab meat, broccoli, bamboo shoots, carrots and mushrooms.		

# POPULAR CURRY DISHES

28A. SPICY PLATE	Tofu, Fish, Beef, Chicken, Pork	7.25
Red curry, bamboo shoots, Laos eggplant, coconut milk, onion and basil leaves.	Shrimp	8.45
28B. SPICY PLATE WITH SEAFOOD		9.25
Shrimp, scallop, squid, crab meat and fish ball.	Tofu, Fish, Beef, Chicken, Pork	7.25
29A. CURRY DISHES	Shrimp	9.25
Potatoes, onion, coconut milk with curry paste.		9.25
29B. CURRY DISH WITH SEAFODD		7.25
Shrimp, scallop, squid and crab meat.		7.25
30. STUFFED GREEN PEPPER		9.25
Ground pork, chopped shrimp mixed together, stuffed in a green pepper with coconut milk and curry paste.		9.25
31. CURRY RDAST DUCK		7.25
Roast Duck with potatoes, spanish onions and curry paste.	Tofu, Fish, Beef, Chicken, Pork	8.45
32A. CURRY SQUASH	Shrimp	9.25
Squash, onions, Laos eggplant, coconut milk and red curry.		9.25
32B. CURRY SQUASH WITH SEAFODD		
Shrimp, scallop, squid, crab meat and fish balls.		

# SPECIAL DISHES

33. RDAST DUCK	Half	9.25
Served with chili sauce and rice.	Full	17.50
34. TOM KIEH		7.25
Pork, onions, Tofu, mushroom, in soy sauce.	Tofu, Beef, Chicken, Pork	7.25
35A. FRIED GINGER	Shrimp, Squid	8.45
Green peppers, onions, baby corn, ginger, mushrooms, strip bamboo.		9.25
35B. FRIED GINGER WITH SEAFODD		7.25
Shrimp, scallop, squid and crab meat.	Tofu, Beef, Chicken, Pork	8.45
36A. SWEET AND SOUR	Scallop, Shrimp	9.25
Sur fried meat with green peppers, onions, cucumbers, tomatoes, and sweet & sour sauce.		
36B. SHRIMP, SCALLOP, SQUID, CRAB MEAT, & FISH BALLS		

37. FRIED WHOLE BASIL .....	Tofu, Beef, Chicken, Pork	7.25
Basil leaves, onions, green peppers, garlic, mushrooms, bamboo shoots .....	Shrimp	8.45
38. MIXED VEGETABLE .....	Tofu, Beef, Chicken, Pork	7.25
Sir-fried meat with broccoli, bamboo shoots, carrots, mushrooms, and cashew nuts .....	Shrimp	8.45
39. MEAT WITH PEAPODS .....	Tofu, Beef, Chicken, Pork	7.25
Sir-fried meat with peapods, mushrooms, water chestnuts, carrots, baby corn in oyster sauce .....	Shrimp	8.45

#### SEAFOOD SPECIALTIES

*40. VIENTIANE SHRIMP .....		8.45
Shrimp, mixed vegetables: broccoli, napa, bok choy, mushrooms and carrots, peanuts in curry sauce (hot) .....		
41. MEKHONG RIVER COMBINATION .....		10.45
Shrimp, scallop, fish balls, crab meat, peapods, carrots, mushrooms, baby corn, water chestnuts .....		
*42A.SPICY SHRIMP .....		8.45
Sir-fried shrimp with curry sauce, strip bamboo shoots, green pepper, onion, mushroom, and spices .....		
*42B.SPICY SEAFOOD .....		10.45
Shrimp, scallop, squid, crabmeat and fish ball .....		

#### FRIED RICE

43. FRIED RICE WITH SHRIMP PASTE .....		7.25
Pork, eggs, peas, carrots, shrimp paste and lime juice .....		
44. VIENTIANE FRIED RICE .....	Beef, Chicken, Pork	6.95
Eggs, green onion, peas, carrots .....	Shrimp	7.25
45A.VEGETABLE FRIED RICE .....	Beef, Chicken, Pork	6.95
Eggs, peas, carrots, mushrooms and bean sprouts .....		6.95
45B.MEKHONG FRIED RICE .....		6.95
Tofu, eggs, peas, carrot, bean sprouts and basil leaves .....		6.95

#### VEGETARIAN DISHES

46. FRIED BEAN SPROUTS .....		6.95
Tofu, onion, bean sprouts, mushroom .....		
47. MIXED VEGETABLE .....		6.95
Napa, bok choy, mushrooms, peapods, carrots and bamboo shoots .....		
48. FRIED BEAN-THREAD .....		6.95
Bean-thread, noodles, napa, bok choy, carrots, eggs, mushrooms .....		
49. TOFU PLATE .....		7.25
Tofu, onion, mushrooms, peanuts, red curry sauce .....		

*please ask waitress for availability*

#### DESSERTS

Vietnam Mung Bean w / coconut milk .....	\$1.95
Young coconut juice .....	\$1.75
Ice Cream .....	\$1.75
Rambutan .....	\$1.75
with pineapple .....	\$1.95

#### BEVERAGES

Milk .....	\$ .75
Hot Coffee .....	\$ .60
Ice Coffee .....	\$1.25
Ice Coffee with milk .....	\$1.50
Hot Tea .....	\$ .50
Ice Tea .....	\$ .85
Ice Tea with milk .....	\$1.50
Soda .....	\$ .85
Imported Beer .....	
Domestic Beer .....	
Wine .....	